

## PREPARATION OF FRIED FOOD

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**Inventor:** SEKI MASAO  
**Applicant:** FUJI SHOKUHHIN KOGYO KK  
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### Abstract of JP1291755

**PURPOSE:** To eliminate stickiness by moisture in reheating in a microwave oven and obtain a frozen and fried food having crispy texture, by puffing wheat flour, etc., in an extruder, pulverizing the resultant puffed material, using the resultant bread crumb and preparing the frozen and fried food.

**CONSTITUTION:** A starchy grain flour, such as wheat flour, is used as a principal ingredient and, as necessary, soybean protein is added thereto. The resultant mixture is then charged into an extruder, heated, pressurized, then extruded through a die into a rope form, puffed and simultaneously received by a conveyor moving at a speed of 1.2-3 times based on the extrusion speed and taken out. The obtained extrudate is subsequently cut and pulverized to produce bread crumb, which is used to coat ingredient material by a conventional method. The resultant coated ingredient materials are then fried in an oil at about 180 deg.C temperature to provide a fried food, which is then frozen to prepare a frozen food. Coatings produced by using the bread crumb produced by treatment in the extruder are better in texture and binding properties than those of coatings using conventional bread crumb.

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